

Starters

☐ **Traditional Caesar Salad . . . 11**

Fresh Romaine Lettuce Leaves
Torn and Tossed with
Shaved Parmesan Cheese
Garlic Croutons. Served with
the Classic Dressing

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

Soup of the Day
Crafted Daily with Attention
to Seasonality and Freshness
Cup... 6 Bowl . . . 8

Side Salad . . . 6

Caesar or House

☐ **Strawberry Spinach . . . 12**

Baby Spinach, Ripe Strawberries,
Praline Pecans, Dried Cranberries,
Red Onions and Crumbled
Bleu Cheese. Served with
Raspberry Vinaigrette

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

Baked Brie en Croûte . . . 15

Brie Cheese Wrapped Baked in a Puff Pastry Shell with
Spiced Pecans, and Brown Sugar Served with a Raspberry
Coulis and Fresh Fruit

☐ **Petite Beef Tender . . . 19**

Served on a Bed of Fresh Snow Peas and Baby Portabella
Mushrooms, in a Roasted Shallot Demi Glaze
Garnished With Sea Salt

Fried Green Tomatoes . . . 14

Fresh Green Tomatoes Tossed in Cornmeal and Flour
then Pan Fried Golden Brown
Served with a Flavorful Remoulade

Bruschetta . . . 14

Toasted Crostini Topped with a Goat Cheese Spread,
Fresh Tomatoes and a Balsamic Glaze

☐ **Shrimp Cocktail . . . 16**

Five Chilled Jumbo Shrimp Served with Cocktail Sauce

Entrees

Blackened Snapper . . . 29

Florida Red Drum Filet Seasoned with Blackening Spices
and Seared. Served with a Fresh Green Bean Medley
and our Hash Brown Casserole

☐ **Barbecued Pork Chop . . . 29**

A 10oz Bone-in Pork Chop, Smoked and Finished on the
Grill with our House-Made Hickory Glaze. Served with a
Baked Potato and our Confetti Corn

Slow Roasted Beef Brisket . . . 31

Fall-apart Tender Beef Brisket is sliced and finished in its
own Au Jus. Served with Hash Brown Casserole and Sautéed
Brussels Sprouts with Bacon

Pasta Lakeside . . . 20

Penne Pasta Tossed with Pesto and Finished with
Diced Tomatoes and Parmesan Cheese

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

Add Grilled or Blackened Salmon - 10

Chicken Pot Pie . . . 27

A Lakeside Inn Tradition

Tender Pieces of White Meat Chicken, with Fresh Local
Vegetables in a Savory Cream Sauce. Topped with a
Crown of Puffed Pastry

Lakeside Chicken Florentine . . . 29

Tender Chicken Breast Topped with Sautéed Spinach,
Tomatoes Red Onions, and Gruyere Cheese
Served with Mashed Potatoes, Roasted Baby Carrots and a
Caper Cream Sauce

Potato Encrusted Salmon . . . 30

Atlantic Salmon Filet Encrusted With Herb
Shredded Potatoes Pan Fried Golden Brown
Served with Tender Asparagus and Fresh Tomato and Red
Onion Risotto Finished with a Whole Grain Dijon
Mustard Cream Sauce

Southern Comfort Burger . . . 22

Our House-Seasoned Half-Pound Burger, Grilled and
Juicy, Topped with Pimento Cheese, Bacon, Fried Green
Tomatoes, a Southern Comfort Onion Relish
and Locally Grown Lettuce
Served with Sweet Potato Waffle Fries

The Lakeside Inn Dinner Menu

☐ Indicates Gluten Free

Shared Plate . . . 10

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.